

# STEWART + OGDEN

diner bistro

## APPETIZERS

- SHRIMP COCKTAIL** horsey sauce, fresh lemon 12
- SHISHITO PEPPERS** charred shishito peppers, togarashi, lime juice 7
- PUB CHEESE** roasted jalapenos, hot house chips 9
- SPINACH AND ARTICHOKE FONDUE** roasted tomato, grilled sourdough 11
- FRIED SHRIMP AND CALAMARI** spiced tomato aioli 13
- POTATO FLATBREAD** rosemary, fontina, tellagio, bacon 11
- MEATBALL SKEWERS** roasted tomato and provolone fondue, garlic bread 10

## SOUPS & SALADS

- TOMATO BISQUE** basil crème fraîche, chili oil, goldfish crackers 7
- SICK FROM SCHOOL CHICKEN NOODLE** celery, carrots, parsley, saltines 7
- CAESAR** romaine, parmesan, black pepper, buttermilk biscuit croutons 9  
add chicken 3 shrimp 5 salmon\* 6
- BABY SPINACH** buttermilk biscuit croutons, crispy potato, shaved radish, warm bacon vinaigrette 11  
add chicken 3 shrimp 5 salmon\* 6
- OGDEN CHOP SALAD** roast turkey, smoked gouda, celery, raisins, radish, walnuts, avocado, dried cranberries, creamy mustard vinaigrette 10
- THE GARDEN SHED** arugula, spinach, kale, parmesan, lemon vinaigrette 6

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## SIDES

- Charred broccolini, red pepper flake, lemon, parmesan 3
- Green salad, choice of dressing 4
- French fries 3
- Oven roasted potatoes, rosemary, salt 3
- Tater tots 3
- Mashed potatoes, house gravy 3
- Creamed spinach, crispy onions 5
- Seasonal vegetables, sea salt, olive oil 5
- Steamed rice 2

## REFRESHMENTS

- Coffee (hot or iced) 2.75
- Espresso, Cappuccino or Latte 3.25 Double 4.25
- Hot Chocolate 2.75
- Milk 2.75
- Iced Tea or Lemonade 2.75
- Juice: Apple, Orange, Cranberry, Grapefruit 3
- Soda Fountain: Coke, Diet Coke, Sprite, Pibb Xtra, Root Beer 2.75
- Dasani bottled water 2
- Red Bull 5



*As the legend goes, Archibald Stewart and Peter Skene Ogden met on this spot in the mid 1800s and shared their first and only meal together. Stewart was a true man of the West; he ate to live, focused on the simple and perfectly prepared staples. Ogden was a traveler, a curious man who valued complexity, presentation and innovation in cuisine. That first meal started a conversation that continues to this day at Stewart + Ogden diner bistro, where we pay tribute to two great men with two great opinions.*



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## 150 YEARS IN THE MAKING

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### SUPPER FAVORITES

- ROASTED SALMON\*** roast or mashed potatoes, broccoli 17
- HALF A ROASTED CHICKEN** roast or mashed potatoes, broccoli 12
- MAC & CHEESE** three cheese blend, crispy topping 11
- FILET MIGNON\*** (8 oz) roast or mashed potatoes, broccoli 31
- SPAGHETTI AND MEATBALLS** parmesan, garlic bread 12
- THE STEWART BURGER\*** American cheese, white onion, lettuce, tomato, pickle, fries 13
- PASTA PRIMAVERA** farfalle, asparagus tips, cherry tomatoes, mushrooms, peas, shallot, parmesan, lemon zest, fresh parsley 15
- OGDEN'S OVER THE TOP MAC & CHEESE** five cheese blend, bacon, peas, caramelized onions, saltine and parmesan crust 15
- PAN SEARED TROUT** cilantro rice, sweet & sour red cabbage, roast carrots 14
- THE OGDEN BURGER\*** fried beefsteak tomato, avocado aioli, pancetta, fries 15
- DR. PEPPER POT ROAST** sweet potatoes, charred broccoli, fresh horseradish 17
- RIB EYE\*** roast or mashed potatoes, broccoli 28
- FISH & CHIPS** cornmeal crusted cod, fennel slaw, sweet pickle tartar sauce 12
- CHICKEN POT PIE** carrots, celery, shallot, potato, peas, cheddar biscuit crust 13
- GNOCCHI** beef ragu, asparagus, tomatoes, mushrooms, peas, herb ricotta 15
- STEAK FRITES\*** NY strip, shoestring fries, garlic creamed spinach 15

### DESSERT

- MOLTEN BROWNIE** double fudge brownie, whipped cream, cherry on top 8
- ICE CREAM SANDWICH** chocolate chip cookies, vanilla ice cream 6
- ICE CREAM** vanilla, strawberry or chocolate  
one scoop 2 two scoops 4 three scoops 6
- CRÈME BRULÉE** baked pastry cream, caramelized sugar, fresh berries 8
- BUTTER BRIOCHE BREAD PUDDING** raisin rum sauce 7  
add bananas foster sauce 2
- CHEESE CAKE** raspberry or chocolate sauce 5

18% gratuity added for parties of eight or more.

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.